COMPETENCE B 8140

The switchable built-in oven

Operating Instructions

Dear Customer,

Please read these operating instructions through carefully.
Above all, please take note of the “Safety” section on the first few pages. Please keep these operating instructions for later reference. Pass them on to any subsequent owner of the appliance.

The warning triangle and/or specific words (**Warning!**, **Caution!**, **Important!**) are used to highlight instructions that are important for your safety or for the function of the appliance. It is imperative that these instructions are observed.

☞ **1.** This symbol guides you step by step when operating the appliance.

2. ...

3. ...

Next to this symbol you receive additional information and practical tips on using the appliance.

Tips and information about the economical and ecological use of the machine are marked with a cloverleaf.

In the event of a malfunction, these operating instructions contain information on how to rectify faults yourself, see the "What to do, if..." section.

In the event of technical problems, our local FACTORY CUSTOMER SERVICE CENTRE is always available to provide assistance (you will find addresses and telephone numbers in the “Customer Service Centres” section).
Please also take note of the contents of the “Service” section.

Printed on paper manufactured with environmentally sound processes.
He who thinks ecologically acts accordingly ...

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OPERATING INSTRUCTIONS

⚠ Safety Instructions

The new appliance may only be assembled and connected by **an approved installer**.
Please observe this instruction, otherwise the warranty will not cover any damage that may occur.
The safety features of AEG electrical appliances comply with accepted technical standards and the German Appliance Safety Law. However, we also consider it our obligation as a manufacturer to make you aware of the following safety information.

General Safety

- When using other electrical appliances ensure the cable does not come into contact with the hot surfaces of the oven.
- Do not store flammable substances in the oven. They could ignite when the oven is switched on.
- For safety reasons do not clean the appliance with a steam or high pressure cleaner.
- If force is used, especially on the edges of the front pane of glass, the glass may break.
- When cooking, roasting and grilling the oven door will become hot. **Therefore** always **keep small children away from the door.**
- Overheated fat and oil can catch fire quickly. Please always stay close to the appliance when preparing food in fat or oil (e.g. chips).
- If you use alcoholic ingredients in the oven, it is possible that an easily ignitable alcohol-air mixture might be produced. In this case open the door very carefully. When doing so, avoid having any hot embers, sparks or open flames in the immediate vicinity.
- **Repairs** to the appliance may **only be performed by** qualified service engineers. Improper repairs can give rise to significant hazards. If your appliance needs repairing, please contact your local AEG Service Force Centre.
- In the case of the appliance malfunctioning: remove the fuses or switch off the circuit breaker.

Intended Use

- This appliance must not be used for purposes other than that intended, it must only be used for the cooking, roasting and baking of food in the home.
- Only use the appliance to prepare food.
- Do not use the oven to heat the room.

In this way you avoid damaging your appliance

- Do not line your oven with aluminium foil and do not place a baking sheet or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Clean the appliance after each use. Spills are then easier to clean up and do not become burnt onto the surface.
- Any drops of fruit juice that fall from the baking sheet will leave spots that cannot be removed. Use the universal sheet for very moist cakes.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Do not sit on the open oven door.
- Do not store moist food in the oven.

Eco-Insulation

In the factory the oven is fitted with eco-insulation. This insulation has been tested for pollutants by independent test institutes and categorised as harmless

Disposal

Disposing of the packaging materials

All materials used can be fully recycled.
The plastics are marked as follows:

- >PE< for polyethylene, e.g. as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g. as used for the packing pieces, completely free of CFCs.

The cardboard is made from 80% recycled paper.

Disposal of old appliances

All old appliances must be correctly disposed of for environmental reasons.

Warning! When disposing of an old appliance, make it unusable by cutting off the cable. Remove any door catches to prevent small children being trapped inside.

Information on disposal

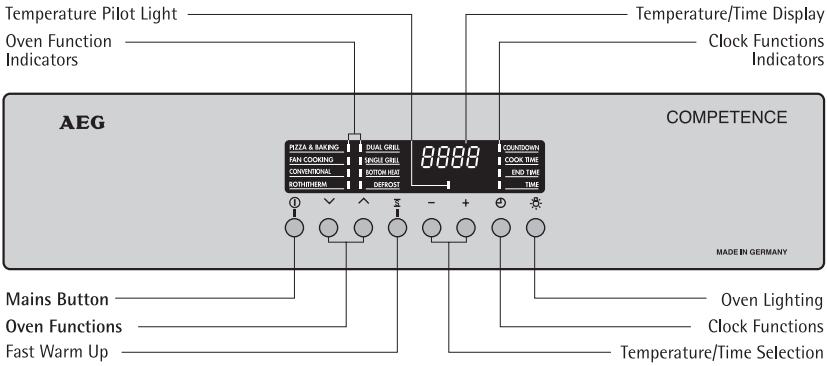
- The appliance must not be disposed of in the household rubbish.
- You can obtain information about collection dates or public tips from your local refuse department or council.

The main features of your appliance

- **Mains Button:** The entire appliance is switched on and off using the mains button. This provides additional safety, if there are children in the house, it is not possible to inadvertently switch on the appliance via the individual switches. This feature also makes the appliance easier to use as all functions are switched off by pressing one button.
- **Safety Cut-Out:** The oven has a safety cut-out. If the oven is not switched off or the temperature not changed, after a set period of time, the oven switches itself off automatically.
- **Child Safety Feature**: In addition this appliance is fitted with a child safety feature. As soon as the child safety feature is enabled, the oven can no longer be inadvertently switched on.
- **Electronic Oven Controller**: The oven is controlled via an electronic regulator, this enables the temperature to be set precisely. For additional ease of use the controller automatically suggests a temperature for each oven function you select.
- **Pyrolytic Cleaning**: The oven is fitted with a pyrolytic cleaning system. During this process residues in the oven are carbonised to ash at high temperatures. You do not need any chemical cleaners to clean the oven. A damp cloth is sufficient to wipe away the ash that is left.
- **Heat Protective Glazing**: The panes of glass are ventilated from below so that the oven door does not become too hot.
- **Time Display**: A 24 hour clock displays the time even when the oven is switched off. If required, you can switch off the display.

Appliance structure

Control panel



Mains Button

For switching the entire appliance on and off.
The appliance is: -switched on when the button is released,
-switched off when the button is depressed.

Oven Function and Function Indicators

Buttons for selecting the required oven function. The selected oven function is indicated by the respective function indicator.

Fast Warm Up

Selected after an oven function or temperature has been selected, used to warm up the oven quickly. When the temperature set is reached, the oven automatically switches to the selected oven function.

Temperature and Time Selectors

Buttons for adjusting the times or temperatures depending on the function selected. The setting selected is indicated digitally in the temperature/time display.

Clock Functions and Function Indicators

Button for setting the clock functions. The selected function is indicated by the respective function indicator.

Oven Lighting
Button to switch the oven lighting on and off.
The oven lighting is switched on automatically when the oven is in use. However, to save energy, the lighting can be switched off using this button and only switched on as required.

Temperature Pilot Light
The temperature pilot light illuminates while the oven is heating up and extinguishes when the selected temperature is reached. It then cycles on and off during cooking to show that the temperature is being maintained.

Clock Functions

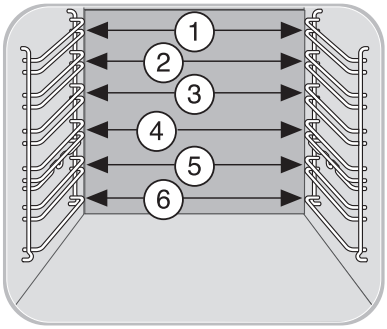
Your appliance is fitted with a programmable clock which provides you with the current time, enables you to use the interval countdown as an "egg countdown", or enables you to set baking or roasting times with the aid of the automatic function.

Time
As long as an oven function is not switched on, the actual time is displayed in the temperature/time display via the TIME function.

Timer Countdown
Using the COUNTDOWN function you can set a maximum "interval" of 1 hour 30 minutes. The timer countdown works just like a normal kitchen countdown and does not have any effect on oven operation.

Automatic Function
Using the functions COOK TIME and END TIME you can set the clock for the oven so that the oven switches itself on and off automatically.

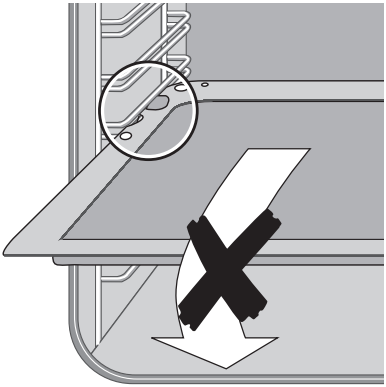
Oven Features



Shelf Positions

There are side rails on both sides of the oven, each of these has 6 shelf positions.

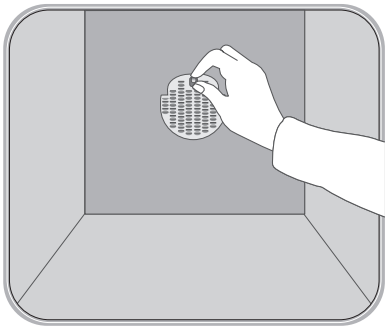
Please note that the shelf positions **are counted from top to bottom**.



Anti-Tip Device

All slide-in parts are fitted with an anti-tip device to prevent them being unintentionally pulled all the way out.

When inserting slide-in parts, the anti-tip device must be at the rear.



Fat Filter

The fat filter supplied with your appliance protects the fan in the rear wall of the oven from soiling.

Always use the filter when **roasting** uncovered food or using hot air or Rotitherm.

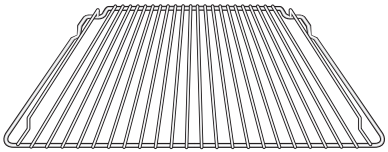
Fan
The fan switches on automatically as soon as the oven is put into operation. The fan continues to run after the oven has been switched off to cool the appliance; it switches off automatically.

Oven Accessories

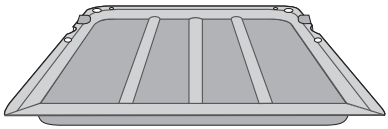
The following items are supplied:

Baking Sheet
For cakes and biscuits

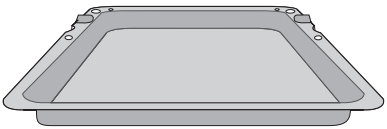
Combination Shelf
For ovenware, cake tins, items for roasting and grilling



Fat Tray
For roasting or for collecting fat



Universal Sheet
For cakes or roasts with a high juice content or as a baking sheet or tray for collecting fat



Oven Functions

The following functions are available for the oven:

PIZZA & BAKING

Using this function you can **bake** cakes on **one level**.
This function is also suitable for dishes that require more intensive browning and a crispy base, e.g. pizzas , quiche Lorraine, cheesecakes, etc.

Oven temperatures are generally 20-40 °C lower than for conventional heat.

Conventional heat is used and the fan is also switched on.

FAN COOKING

Fan cooking is particularly suited to **baking** on **several levels** at the same time.

Oven temperatures are generally 20-40 °C lower than for conventional heat.

A ring heater and part of the bottom heater are used.
In addition a fan in the rear wall of the oven ensures that the hot air in the oven is circulated continuously. The food is heated from all sides.

CONVENTIONAL

Conventional heat is suitable for **baking** and **roasting** on **one level**.

Heat is supplied evenly from above and below.

ROTITHERM

Rotitherm is particularly suited to **grilling** or **roasting** larger pieces of meat or game on one level. This function is suitable for **'au gratin'** dishes and **browning**.

The grill heater element and fan are used simultaneously.

S Fast Warm Up

Using the fast warm up function you can **very quickly pre-heat** the **empty oven** for the other cooking functions.

Several elements operate simultaneously for the fast warm up function.

GRILL

Grilling is particularly suited to the **grilling** or **toasting** of flat foods, for example, steaks, cutlets, fish or toast.

The heat is provided by the grill heater element on the roof of the oven.

BOTTOM HEAT

Using this oven function you can re-bake moist cakes using heat from below so that they **are crispy.**

Here the heater fitted in the base of the oven is used.

DEFROST

Using the defrost oven function you can **start to** or **completely defrost** cakes, butter, vegetables or other delicate foods.

The fan operates without heat.

PYROLUXE

The pyroluxe function is a self-cleaning system. This burns residues in the oven to ash; once the oven has cooled they can then be easily wiped away.

During the performance of this function the oven is heated to approx. 500 °C.

Before using for the first time

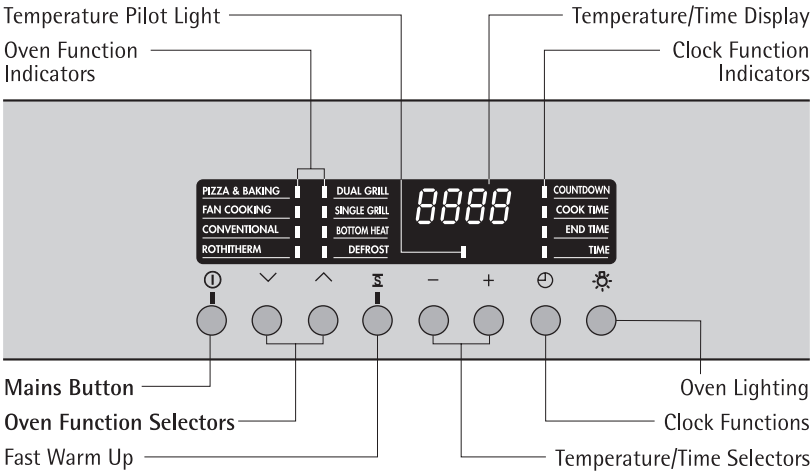
Setting/Changing the Time

Following the connection of mains power the TIME function indicator and the temperature/time display flash.

You must then first set the time. The time can be set with the appliance either switched on or off.

If the time has not been set, the oven cannot be switched on.

Setting the Time



☞ **1.** Press the ⊕ or ⊖ button and set the time as required.
Each time the ⊕ or ⊖ button is pressed the time moves forward or back one minute respectively.

2. Press the clock button or wait approx. 5 seconds.
The time displayed in the temperature/time display ceases to flash and is displayed continuously. The time is now set.

By pressing the ⊕ or ⊖ button for more than 2 seconds, the minutes will start to run forwards or backwards until the button is released again. By this means you can reach the required setting quicker.

If the appliance has been isolated from the mains, e.g. due to a fuse being removed, the temperature/time display will flash again.
In this case reset the time again, as described above.

Changing the Time

The time setting can be changed with the appliance either switched on or off.

The time set is displayed in the temperature/time display.

☞ **1.** Press the ⏲ button as often as necessary until the TIME function indicator flashes.

2. Adjust the time as described above.

Cleaning for the first time

Before you use the oven for the first time, you should clean it thoroughly. You can switch on the oven lighting to make cleaning easier.

☞ **1.** Switch on the appliance using the mains button.
The mains pilot light above the button illuminates.

2. Press the oven lighting button.

3. Remove all accessories and the side rails, and wash with warm water and washing up liquid.

4. Also wash out the oven with warm water and washing up liquid, and dry.

5. Clean the front of the appliance with a damp cloth.

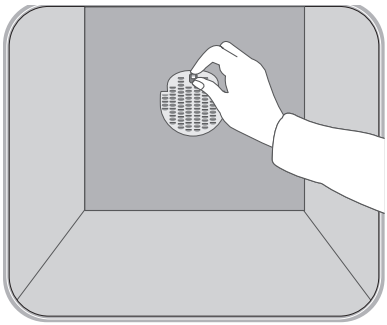
Tip: Use commercially available cleaner for stainless steel fronts that also forms a protective film against finger marks.

Important: Do not use any caustic or abrasive cleaners! The surface could be damaged.

Operating the Oven

Inserting/Removing the Fat Filter

Always use the fat filter when **roasting** without any covering in open roasting dishes.

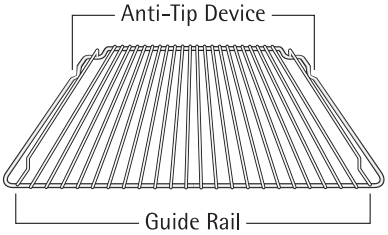


☞ **Inserting the Fat Filter**
Take hold of the fat filter by the tab and insert the two retainers in the opening on the rear wall of the oven (fan opening) from the top downwards.

☞ **Removing the Fat Filter**
Take hold of the tab on the fat filter and remove upwards.

Inserting the Shelf and Tray

All slide-in parts have a small protrusion on the right and left. This protrusion serves as an anti-tip device and must point downwards.

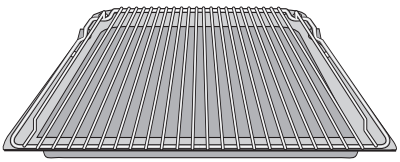


Inserting a Shelf

☞ Insert the **shelf** such that the two guide rails point upwards. The anti-tip device must point downwards and be in the rear of the oven.

Inserting the Shelf and Tray

☞ When the **shelf and fat tray** are used together, carefully place the shelf anti-tip device in the protuberances on the fat tray.

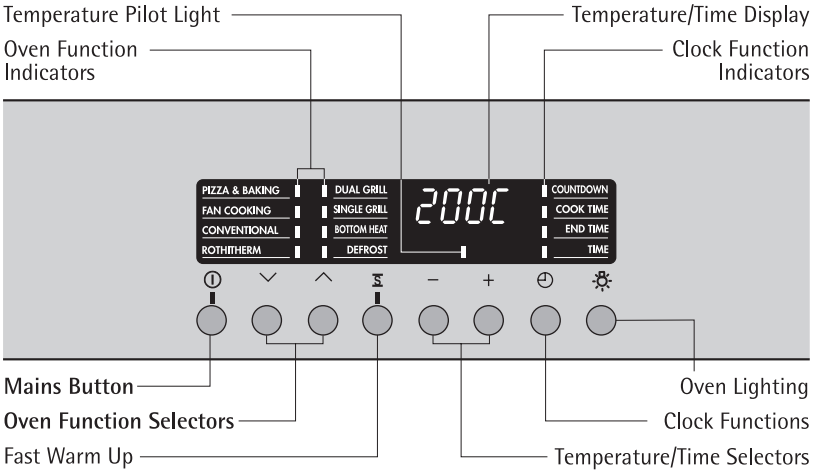


Switching the Oven On and Off

☞ **1.** Switch on the appliance using the mains button.
The mains pilot light above the button illuminates.

2. Set the required function by pressing the ⌃ or ⌄ button.

3. The selected function is displayed. A suggested temperature is displayed in the temperature/time display.



If the suggested temperature is not changed within approx. 5 seconds, the oven starts to warm up. The temperature pilot light indicates that the oven is warming up. When the temperature set is reached the temperature pilot light extinguishes.

4. To switch off the oven press the ⌃ or ⌄ button.

5. To switch off the appliance press the mains button.
The mains pilot light above the button extinguishes.

Changing the Oven Temperature

Following the selection of the oven function, a suggested temperature appropriate to the function is displayed in the temperature/time display. You can change the suggested temperature if necessary, either before or during baking.

☞ Press the ⊕ or ⊖ button to increase or decrease the temperature.

ⓘ The temperature is changed in 5 °C steps. By pressing the ⊕ or ⊖ button for more than 2 seconds, the temperature display will start to run forwards or backwards until the button is released again. In this way you can reach the required temperature quicker.

Changing the Oven Function

☞ **1.** Press the ⌃ or ⌄ button once.
The oven is switched off

2. Press the ⌃ or ⌄ button again and keep pressing until the required function is selected.
If the suggested temperature is not changed, the oven starts to warm up using the newly selected function and the corresponding suggested temperature.

Checking the Oven Temperature

When the oven is warming up you can check the temperature that has been reached in the oven.

☞ Press the ⊕ and ⊖ buttons simultaneously for 2 seconds.
The temperature/time display indicates the temperature that has been reached during warm up. After approx. 9 seconds the display switches back to the pre-set temperature.

ⓘ When the PYROLUXE oven function is in operation it is not possible to check the oven temperature.

Fast Warm Up S

Following selection of an oven function, the empty oven can be pre-heated in a relatively short period of time using the function "Fast Warm Up".

Important: Please only place the food to be cooked in the oven when fast warm up is complete and the oven is running in the required function.

☞ **1.** Set the required oven function (e.g. CONVENTIONAL). Change the suggested temperature if necessary.

2. Press the fast warm up button S.
The indicator above the fast warm up button illuminates. Fast warm up starts.

When the temperature set is reached, an acoustic signal sounds. The indicator extinguishes.
The oven is now kept hot using the pre-set oven function and temperature. You can now put the food to be cooked in the oven.

The fast warm up function cannot be used with the grill, bottom heat, defrost or pyroluxe functions.

Please see the "Usage, Tables and Tips" section for recommendations on fast warming up.

Using the Automatic Function

There are two possible ways of using the automatic function:

- **Automatic Switch Off**: When you have the oven switched on and simply do not want to forget to switch it off at the right time, you can use the clock to set either the **duration or** the of the cooking time. The oven then switches itself off automatically.
- **Automatic Switching On and Off**: When you, for example, in the morning or at lunch time want to prepare a dish for the evening, you can set the **duration and** also the **end** of the cooking time. The oven then switches on automatically at the calculated start time, and switches off again automatically at the end of cooking.

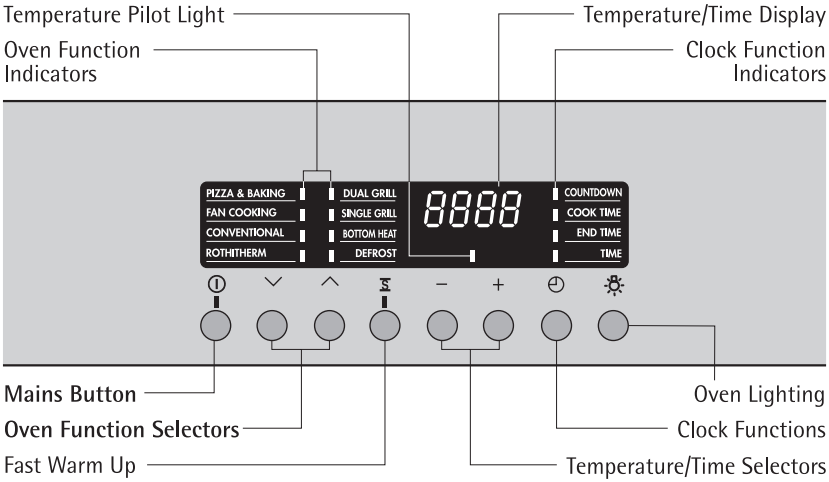
– **Example:** The roast requires cooking for 1 hour: COOK TIME = 1.00. The roast should be ready at 18:00: END TIME = 18.00.

The oven function can be selected either before or after setting the automatic function.

You have approx. 5 seconds to make an entry after the selection of a clock function. At the end of this time the function indicator for the selected clock function extinguishes and you must select it again.

Automatic Switching Off

☞ **1.** If necessary, switch on the appliance using the mains button.



2. Select an oven function. Change the suggested temperature if necessary.

3. Press the clock ⏲ button as often as necessary until the function indicator is at COOK TIME or END TIME.
The temperature/time display and the COOK TIME or END TIME function indicator flash.

4. Within 5 seconds press the ⊞ button until the duration or the end of the cooking time is set to the time you require.
After approx. 5 seconds the COOK TIME or END TIME function indicator switches to continuous illumination. The clock is set to automatic switch off.
As soon as the cooking duration is at an end, or the end of the cooking time reached, the oven switches itself off automatically. An acoustic signal sounds for approx. two minutes.

5. Press the clock ⏲ button to switch off the signal.

6. If necessary, switch off the appliance using the mains button.

Automatic Switching On and Off

For automatic switching on and off both the duration and the end of the cooking time must be entered. In the following instructions, the duration is set first and then the end of the cooking time. The settings can however be made in the reverse order.

☞ **1.** If necessary, switch on the appliance using the mains button.

2. Select an oven function. Change the suggested temperature if necessary.

3. Press the clock ⏲ button until the function indicator is at COOK TIME. The temperature/time display indicates "0.00".

4. Within 5 seconds press the ⊞ button until the required duration is displayed.

5. Press the clock ⏲ button until the function indicator is at END TIME. The temperature/time display shows the calculated end of the cooking time if cooking were to start immediately.

6. Within 5 seconds press the ⊞ button until the time at which cooking is to end is displayed.
After approx. 5 seconds the function indicator switches from flashing to continuous illumination.
Both the COOK TIME and END TIME function indicators have now switched to continuous illumination. The clock is now set to switch the oven on and off automatically.
The oven switches on automatically at the calculated start time. When the end of the cooking time is reached, the oven switches off automatically and an acoustic signal sounds for approx. two minutes.

7. Press the clock ⏲ button to switch off the signal.

8. If necessary, switch off the appliance using the mains button.

Checking Automatic Function Entries

☞ Using the clock ⏲ button select the COOK TIME or END TIME function.
The corresponding function indicator starts to flash. The "Temperature/ Time Display" shows the remaining cooking time or the time entered for the end of cooking.

Changing Automatic Function Entries

You can still change the duration or the end of the cooking time during cooking.

☞ **1.** Using the clock ⏲ button select the COOK TIME or END TIME function.
The corresponding function indicator starts to flash. The "Temperature/ Time Display" shows the remaining cooking time or the time entered for the end of cooking.

2. Within 5 seconds press the ⊞ or ⊟ button until the duration or the end of the cooking time is set to the new time you require.

ⓘ Changes can only be made as long as the function indicators are flashing.

Deleting Automatic Function Entries

☞ Switch off the appliance using the mains button.

ⓘ Information on the Automatic Function

- The maximum COOK TIME that can be set is 23 hours and 59 minutes.
- If the time when cooking is to end is set first, the clock automatically calculates the maximum duration and suggests it. This COOK TIME cannot be increased.
  – **Example:** Current time: 14.00. END TIME entered: 16.00. maximum possible COOK TIME: 2.00 hours.
- If the cook time is set first, the clock automatically calculates the earliest possible time at which cooking can end and suggests it. This END TIME time cannot be brought forward.
  – **Example:** Current time: 14.00. COOK TIME entered: 3.00 hours. Earliest possible END TIME: 17.00.

Setting the Timer Countdown

The timer countdown operates independently to the oven, and can be set both when the oven is in use as well as when no oven function is selected.

☞ **1.** If necessary, switch on the appliance using the mains button.

2. Press the clock ◴ button as often as necessary until the function indicator is at COUNTDOWN.
The COUNTDOWN function indicator flashes. The temperature/time display indicates "0.00".

3. Enter the required time within 5 seconds using the ⊞ button.

4. After a few seconds the COUNTDOWN function indicator illuminates continuously. The timer countdown starts. The number of minutes set are counted down.

5. When the time set on the timer countdown has expired, an acoustic signal sounds for approx. two minutes.

6. Press the clock ◴ button to switch off the signal.
The COUNTDOWN function indicator extinguishes.

7. If necessary, switch off the appliance using the mains button.

Changing the Setting on the Timer Countdown

☞ **1.** Using the clock ◴ button, re-select COUNTDOWN function.

2. Set the new time required within 5 seconds using the ⊞ or ⊟ buttons.

3. After a few seconds the COUNTDOWN function indicator illuminates continuously. The timer countdown starts with the new time.

Switching Off the Timer Countdown Early

☞ **1.** Using the clock ◴ button, re-select COUNTDOWN function.

2. Within 5 seconds press the ⊞ and ⊟ buttons simultaneously.
"0.00" appears in the display. After a few seconds the COUNTDOWN function indicator extinguishes and the temperature/time display again shows the actual time.

i The maximum time that can be set on the timer countdown is 1 hour 30 minutes.
If the oven is in use, the temperature/time display indicates the selected temperature again after the timer countdown has been set.
The timer countdown continues to run in the background.

Switching On/Off the Oven Lighting

The oven lighting switches on automatically as soon as the oven is switched on. However, you can also switch the oven lighting on and off manually.

The appliance must be switched on using the mains button.

☞ Press the oven lighting button to switch the lighting on or off.

Switching On/Off the Clock Display

When the appliance is switched off, the temperature/time display shows the current time.

This display can be switched off to save additional energy.

The appliance must be switched off.

☞ Press the S and ⊕ buttons simultaneously for approx. 2 seconds. The clock display extinguishes.

As soon as the appliance is switched on again, the display switches itself on automatically.

Oven Safety Cut-Out

If, after a certain period of time, the oven is not switched off or the temperature not changed, the oven switches itself off automatically. The function indicator for the selected oven function flashes and the temperature/time display shows the time.

The oven switches off at an:

- oven temperature of 30 - 120 °C after 12.5 hours
- oven temperature of 120 - 200 °C after 8.5 hours
- oven temperature of 200 - 250 °C after 5.5 hours
- oven temperature of 250 - 300 °C after 1.5 hours

Releasing the safety cut-out

☞ Press the "Oven Functions" button ^ or v once. The oven is switched off and is then ready for use.

If the oven is used with the automatic function, the safety cut-out is not enabled.

Oven Child Safety Feature

The oven is fitted with a child safety feature. As soon as the child safety feature is enabled, the oven cannot be switched on. Only the interval countdown can be used.

It is only possible to enable the child safety feature when all oven functions are deselected.

Enabling the Child Safety Feature

☞ **1.** Switch on the appliance using the mains button.

2. Press the S and — buttons simultaneously for approx. 2 seconds. An acoustic signal confirms the operation. "SAFE" is displayed in the temperature/time display for a few seconds. The display then switches back to displaying the time.

3. Every time it is attempted to switch on the oven, "SAFE" is displayed in the temperature/time display alternately with the time.

Disabling the Child Safety Feature

It is only possible to disable the child safety feature when no oven functions are selected. I.e. the time must be shown in the temperature/time display.

☞ **1.** If necessary switch the appliance off and on again using the mains button.

2. Press the S and — buttons simultaneously for approx. 2 seconds. An acoustic signal sounds to confirm the operation. The time is again displayed in the temperature/time display. The oven can now be used again.

Usage, Tables and Tips

Baking

For baking, use the PIZZA & BAKING, FAN COOKING or CONVENTIONAL oven function.

Important! Do not use a fat filter when baking!

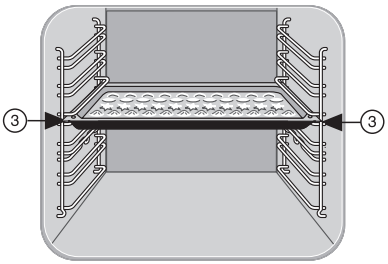
Cake Tins

- Cake tins made of dark metal and coated tins are suitable for CONVENTIONAL
- Light metal tins are also suitable for PIZZA & BAKING or FAN COOKING.

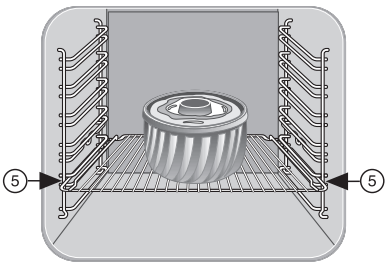
Shelf Positions

- When using PIZZA & BAKING or CONVENTIONAL it is only possible to bake on one level.
- Using FAN COOKINGyou can bake on up to 3 baking sheets simultaneously:

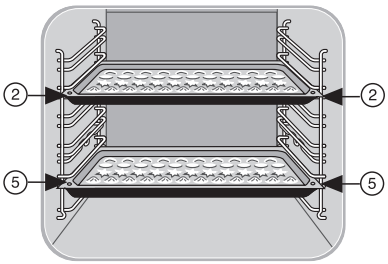
1 Baking Sheet:
Shelf Position 3



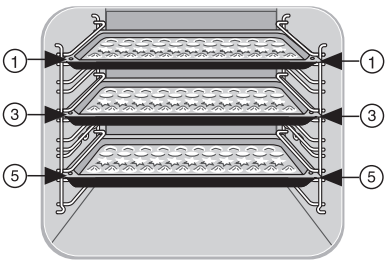
1 Cake Tin:
Shelf Position 5



2 Baking Sheets:
Shelf Positions 2 and 5



3 Baking Sheets:
Shelf positions 1, 3 and 5



General information

- Please note that the shelf positions are counted from top to bottom.
- Insert baking sheets with the bevelled edge to the front!
- Slide the baking sheet to the rear wall.
- Always place cakes in cake tins in the middle of the shelf.
  You can also bake two cakes simultaneously using PIZZA & BAKING or CONVENTIONAL. In this case place the tins side by side on the shelf. The baking time is then increased only slightly.

Notes on the Baking Tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- Ranges are given for the temperature and cooking time since these are dependent on the mixture, quantity and cake tin used.
- When baking several cakes on baking sheets or in cake tins, the cooking time can be 10-15 minutes longer.
- Moist items (e.g. pizzas & baking, fruit cakes, etc.) should be cooked on a maximum of two levels.
- When using for the first time, we recommend setting the lower temperature, and only if necessary, e.g. if increased browning is required or the cooking time is too long, selecting a higher temperature.
- If you cannot find specific information for one of your own recipes, use information on a similar recipe for guidance.
- Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case, **please do not change the temperature setting.** Variations in the amount of browning will even themselves out during baking.

Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

The information in the tables applies, when not otherwise stated, for a cold oven.

Baking Table

Baking at one shelf position

Type of Cake or Pastry	PIZZA & BAKING		CONVENTIONAL		Time
	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	for both functions Hr.: Min.
Cakes in Cake Tins					
Ring Cakes	5.	**150-160**	5.	160-180	0:50-1:10
Madeira Cake/ Königskuchen	5.	**140-160**	5.	150-170	1:10-1:30
Sponge Cake	4.	**150-160**	5.	160-180	0:25-0:40
Shortcrust Pastry Flan Base	3.	**170-180**	5.	190-210[1]	0:10-0:25
Sponge Flan Base	3.	**150-170**	5.	170-190	0:20-0:25
Covered Apple Flan	5.	**150-170**	5.	170-190	0:50-1:00
Savoury Flan (e.g. Quiche Lorraine)	5.	**160-180**	5./6.	180-200	0:30-1:10
Cheesecake	5.	**140-160**	5.	160-180	1:00-1:30
Cakes and Pastries on Baking Sheets					
Plaited Roll/Ring	3.	160-170	3.	**170-190**	0:30-0:40
Christmas Stollen	3.	160-170 [1]	3.	**160-180**[1]	0:40-1:00
Bread (rye bread) first .....then	5.	180-200[1] 140-160	5.	**250**[1] **160-180**	0:20 0:30-1:00
Cream Puffs/Eclairs	3.	**160-170**[1]	3.	190-210	0:15-0:30
Swiss Roll	3.	160-170	3.	**180-200**[1]	0:10-0:20
Dry Streusel Cake	3.	**150-160**	3.	160-180	0:20-0:40
Butter Cake/Sugar Cake	3.	160-170[1]	3.	**190-210**[1]	0:15-0:30

Type of Cake or Pastry	PIZZA & BAKING		CONVENTIONAL		Time
	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	for both functions Hr.: Min.
Fruit Flan (on yeast dough/sponge base) [2]	3.	**150-170**	3.	170-190	0:25-0:50
Fruit Flans on Shortcrust Pastry Base[2]	3.	**160-170**	3.	170-190	0:40-1:20
Flat Cakes with Delicate Toppings (e.g. curd cheese, cream, Bienenstich)	3.	**140-160**	3.	160-180	0:40-1:20
Pizza & baking (with deep topping)[2]	5.	**180-200**	5.	190-210[1]	0:30-1:00
Pizza & baking (thin)	5.	**200-220**	5.	230-300[1]	0:10-0:25
Unleavened Bread	3.	**200-220**	3.	270-300[1]	0:08-0:15
Wähen (CH)	3.	**180-200[1]**	5.	210-230[1]	0:35-0:50
Biscuits					
Shortcrust Biscuits	3.	**150-160**	3.	170-190[1]	0:06-0:20
Small Piped Biscuits	3.	**140-150**	3.	160-180[1]	0:10-0:40
Sponge Fingers	3.	**150-160**	3.	170-190	0:15-0:20
Meringues	3.	**80-100**	3.	100-120	2:00-2:30
Macaroons	3.	**100-120**	3.	120-140	0:30-0:60
Small Pastries made with Yeast Dough	3.	**160-170**	3.	170-190	0:20-0:40
Small Pastries made with Puff Pastry	3.	**170-180[1]**	3.	190-210[1]	0:20-0:30
Bread Rolls	3.	**180-200[1]**	5.	180-220[1]	0:20-0:35

1) Pre-Heat the Oven
2) Use the combination/fat tray or fat tray!
The information given in bold shows you the **best oven function** to use in each case.

Baking at several shelf positions

Type of Cake or Pastry	FAN COOKING			Time Hr.: Min.
	Shelf Position from the Top		Temperature °C	
	2 Levels	3 Levels		
Cakes and Pastries on Baking Sheets				
Cream Puffs/Eclairs	2. & 5.	–	170-180	0:35-0:60
Dry Streusel Cake	2. & 5.	–	140-160	0:30-0:60
Pizza & baking	2. & 5.	–	170-190	0:40-0:70
Biscuits				
Shortcrust Biscuits	2. & 5.	1. 3. & 5.	150-160	0:15-0:35
Small Piped Biscuits	2. & 5.	1. 3. & 5.	140-150	0:20-0:60
Sponge Fingers	2. & 5.	1. 3. & 5.	160-170	0:25-0:40
Meringues	2. & 5.	–	80-100	2:10-2:50
Macaroons	2. & 5.	1. 3. & 5.	100-120	0:40-1:20
Small Pastries made with Yeast Dough	2. & 5.	–	160-170	0:30-0:60
Small Pastries made with Puff Pastry	2. & 5.	–	170-180[1]	0:30-0:50
Bread Rolls	2. & 5.	–	180-190[1]	0:30-0:55

Tips on Baking

	Tip
This is how to tell if your cake is cooked through	Push a wooden skewer into the highest point of the cake. When no more cake mixture sticks to the wood, you can switch off the oven and utilise the residual heat.
The cake collapses (is sticky, not properly cooked through, water marks)	Check your recipe. Next time use less liquid. Observe mixing times, particularly when using kitchen appliances.
The cake is too light	Next time select a dark cake tin or place the cake one level lower.
Cake with moist topping/cake is not cooked through, is unevenly browned	Next time bake at a lower temperature and increase the cooking time.

Pies and Gratin Table

	CONVENTIONAL		ROTHITHERM		Time
	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	Hr.: Min.
Pasta Bake	4.	**200-220**	3.	160-170	0:45-1:00
Lasagne	3.	**180-200**	3.	160-170	0:25-0:40
Gratinated Vegetables	3.	220-230	3.	**160-170**	0:15-0:30
Browned Baguettes	3.	230-240	3.	**160-170**	0:15-0:30
Sweet Puddings	3.	**200-220**	–	–	0:40-0:60
Fish Pies	3.	**210-220**	3.	160-170	0:30-1:00
Stuffed Vegetables	3.	220-250	3.	**160-170**	0:30-1:00

Frozen Ready Meals Table

Food to be Cooked	Shelf Position from the Top	Oven Function	Temperature	Time
Frozen Pizza	3.	CONVENTIONAL	In accordance with the maker's instructions	In accordance with the maker's instructions
Chips[1] (300-600 g)	2.	ROTHITHERM	200-220 °C	15-25 Min.
Baguettes	2./3.	CONVENTIONAL	In accordance with the maker's instructions	In accordance with the maker's instructions
Fruit Flan	2./3.	CONVENTIONAL	In accordance with the maker's instructions	In accordance with the maker's instructions

1) Comment: Turn chips 2-3 times during cooking.

As a rule, the oven should be pre-heated for frozen ready meals. Please read the maker's instructions.

Roasting

For roasting, use the ROTHITHERM or CONVENTIONAL oven function.

Important: Use the fat filter when roasting!

Ovenware for Roasting

- Any heat-resistant dish is suitable for roasting.
- In the case of dishes with plastic handles, ensure that the handles are heat-resistant.
- Large roasts can be roasted **directly on the fat tray or on the shelf with the fat tray underneath** (e.g. turkey, goose, 3-4 chickens, 3-4 knuckles).
- We recommend roasting all lean types of meat **in a casserole with a lid** (e.g. veal, pork or beef pot roasts, frozen meat). This way the meat will remain juicier.
- You can roast all types of meat that should have a crispy exterior **in a casserole without a lid** (e.g. pork, meat loaf, lamb, mutton, duck, 1-2 knuckles, 1-2 chickens, small poultry, sirloin, filet, game).
- **Tip**: If you use dishes for roasting (particularly for small amounts), the oven will not get so dirty!

Shelf Positions

- Please see the following table for the shelf positions to be used.

Notes on the Roasting Tables

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The cooking times are only for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1kg**.
- In general the CONVENTIONAL function is suitable for very lean meat, fish and game. For all other types of meat (particularly poultry) we recommend the ROTHITHERM function.
- The cooking time required is dependent on the type and quality of the meat.
- To stop juices that exude from the meat burning onto ovenware, we recommend adding a little liquid in the roasting dish.
- Turn the roast after approx. 2/3 of the cooking time.

Switch off the oven 10-15 minutes before the end of the cooking time to make use of the residual heat.

Roasting Table

Type of Meat	Quantity	CONVENTIONAL		ROTHITHERM		Time
	Weight	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	Hr.:Min.
Beef						
Pot Roast	1-1.5 kg	4.	200-250	–	–	2:00-2:30
Roast Beef, Fillet						per cm height
- red inside	per cm height	4.	250-270 [1]	4.	**190-200**	0:05-0:06
- pink inside	per cm height	4.	250-270[1]	4.	**180-190**	0:06-0:08
- cooked through	per cm height	4.	210-250[1]	4.	**170-180**	0:08-0:10
Pork						
Schoulder, Neck Joint of Ham,	1-1.5 kg	4.	210-220	4.	**160-180**	1:30-2:00
Chop, Kassler	1-1.5 kg	4.	180-190	4.	**170-180**	1:00-1:30
Meat Loaf	750 g-1 kg	4.	170-180	4.	**160-170**	0:45-1:00
Knuckle of Pork (pre-cooked)	750 g-1 kg	4.	210-220	4.	**150-170**	1:30-2:00
Veal						
Roast Veal	1 kg	4.	**210-220**	4.	150-170	1:30-2:00
Knuckle of Veal	1.5-2 kg	4.	210-225	4.	**150-170**	2:00-2:30
Lamb						
Leg of Lamb, Roast Lamb	1-1.5 kg	4.	210-220	4.	**150-170**	1:15-2:00
Saddle of Lamb	1-1.5 kg	4.	210-220	4.	**160-180**	1:00-1:30

Type of Meat	Quantity	CONVENTIONAL		ROTHITHERM		Time
	Weight	Shelf Position from the Top	Temperature °C	Shelf Position from the Top	Temperature °C	Hr.:Min.
Game						
Saddle of Hare, Leg of Hare	up to 1 kg	3.	**220-250**[1]	3.	160-170	0:25-0:40
Saddle of Venison	1.5-2 kg	4.	**210-220**	4.	160-170	1:00-1:30
Leg of Venison	1.5-2 kg	4.	**200-210**	4.	150-160	1:15-1:50
Poultry						
Poultry Pieces 4-6 pieces	per 200-250g	3.	220-250	3.	**180-200**	0:35-0:50
Chicken Halves 2-4 pieces	per 400-500 g	3.	220-250	3.	**180-200**	0:35-0:50
Chicken, Poulard	1-1.5 kg	4.	220-250	4.	**170-180**	0:45-1:15
Duck	1.5-2 kg	4.	210-220	4.	**160-180**	1:00-1:30
Goose	3.5-5 kg	5.	200-210	5.	**150-160**	2:30-3:00
Turkey	2.5-3.5 kg 4-6 kg	5. 5.	200-210 180-200	5. 5.	**150-160** **140-150**	1:30-2:00 2:30-4:00
Fish (steaming)						
Whole Fish	1-1.5 kg	4.	**210-220**	4.	160-170	0:45-1:15

1) Pre-heat the oven.
The information given in bold shows you the **best oven function.**

Grilling

Use the GRILL oven function with a temperature of 300 °C for grilling.

Important: Always preheat the empty oven **for 5 minutes using the grill function!**

It is not necessary to use the fat filter.

Ovenware for Grilling

- Use the shelf and fat tray together for grilling.

Shelf Positions

- For grilling flatter foods, always use the **2nd shelf position from the top**.

Notes on the Grilling Table

The grilling times are only for guidance and are dependent on the type and quality of the meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn pieces of meat or fish halfway through grilling.

Warning: Always grill with the oven door shut.
There is a risk of burns!

Grilling Table

Food for Grilling	Shelf Position from the Top	Grilling Time	
		1st Side	2nd Side
Rissoles	2.	8-10 Min.	6-8 Min.
Fillet of Pork	2.	10-12 Min.	6-10 Min.
Grilled Sausages	2.	8-10 Min.	6-8 Min.
Beef Fillet Steaks, Veal Steaks	2.	6-7 Min.	5-6 Min.
Fillet of Beef, Sirloin (approx. 1 kg)	2.	10-12 Min.	10-12 Min.
Bread for Toasting	2.	2-3 Min.	2-3 Min.
Toast with Topping	2.	6-8 Min.	–

Bio-Functions

The low temperatures that can be set on this oven enable meat to be cooked so that it is particularly tender and juicy, yoghurt can also be made, dough proven and fruit dried in the oven.

Important: The suggested temperature must be changed for all bio-functions!

When roasting at low temperatures you will save up to 20 percent energy than when roasting conventionally.

Low Temperature Roasting

Use the ROTITHERM oven function for low temperature roasting.

Important: Use the fat filter when roasting!

Ovenware for Roasting

- Any heat-resistant dish is suitable for roasting.
- If the dishes have plastic handles, ensure that the handles are heat-resistant.
- When roasting at low temperatures, always **roast** uncovered **without a lid**.

Shelf Positions

- Use the **4th shelf position from the top** for low temperature roasting.

General information

Roasting is performed **in 2 stages**:

- Select a high temperature for browning.
- Then change to a lower temperature.

Notes on the Roasting Table

The roasting times are only for guidance and are dependent on the type and quality of the meat or fish.

- The thicker and heavier a piece of meat, the longer the browning time and subsequent final roasting time.
- It is necessary to turn whole poultry only.
- Only add vegetables after approx. 2/3 of the browning time.
- **Once the browning time is at an end, do not open the oven door again!**
  (Turn poultry before the end of the browning time.) The heat loss will significantly increase the cooking time.

☞ **1.** Prepare meat as usual (wash, dry, season, tie into specific shape if required, etc.).

2. Select the ROTITHERM oven function.

3. **Change** the suggested temperature to the **browning temperature** given in the table.

4. At the end of the browning time, **change** the temperature to the **final roasting temperature** given in the table.

Low Temperature Roasting Table

		ROTITHERM			
		1st Stage Browning		2nd Stage Final Roasting	
Food to be Roasted	**Weight kg**	**Temperature °C**	**Time Min.**	**Temperature °C**	**Time Min.**
Meat		**220**			
Roast Beef	1-1.5		25-45	**85**	30-60
Beef, Veal Fillet	1-1.5		20-40	**85**	20-40
Saddle of Veal	1-2		30-50	**90**	20-60
Game		**220**			
Saddle of Venison	1.5-2		25-45	**90**	20-60
Leg of Venison	1.5-2		25-45	**120**	40-120
Poultry		**200**			
Turkey Breast	1-2		25-50	**100**	60-150
Chicken	1-1.5		25-40	**100**	40-60
Duck	1.5-2.5		30-40	**100**	40-60
Fish		**180**			
Sea Trout	0.5-1		15-20	**80**	10-20
Salmon (Middle Piece)	1-2		25-40	**80**	10-20
Zander / Pike	0.7-1.5		15-35	**80**	10-20

We recommend low temperature roasting for:
tender, lean pieces of meat and fish.

Low temperature roasting is not suitable for:
e.g. pot roasts, roast pork.

Making Yoghurt

Use the CONVENTIONAL oven function for making yoghurt.

Ovenware for Making Yoghurt

- Use cups or glasses of approx. 150ml capacity as containers for yoghurt, cover will foil or a lid.

Shelf Position

- Place the shelf in the **3rd shelf position from the top**.

☞ **1.** Bring the milk to the boil (e.g. 1 litre for 6-8 portions).
2. Leave the milk to cool to 40 °C.
3. Stir pure yoghurt into the milk, pour into the containers and cover.
4. Place the containers on the shelf.
5. Select the CONVENTIONAL oven function and **change the suggested temperature to 40 °C**.
6. Remove the yoghurt after approx. 5-8 hours (as soon as it set).

Proving Dough

Use the CONVENTIONAL function for proving dough.

Ovenware for Making Yoghurt

- Place the dough in a bowl that is heat resistant up to 40 °C.

Shelf Position

- Place the shelf in the **3rd shelf position from the top**.

☞ **1.** Cover the bowl containing the prepared dough with transparent film and place on the shelf.
2. Select the CONVENTIONAL oven function and **change** the suggested temperature **to 40 °C**.
3. Leave the dough to rise until it has doubled in size.

Drying Fruit, Vegetables

Use the FAN COOKING oven function for drying.

Ovenware for Making Yoghurt

- Cover the shelf or baking sheet with grease-proof paper.

Shelf Position

- You can dry fruit on up to 2 levels simultaneously.
- Place the shelf or baking sheet in the **2nd and 5th shelf positions from the top**.

General information

Suitable for drying are:

- Fruits like apples, pears, plums.
  Only use fully ripe fruit of good quality!
- Mushrooms

☞ **1.** Wash the fruit or vegetables, peel if required, chop and dry.

2. Spread the fruit or vegetables on the shelf or baking sheet.

3. Select the FAN COOKING oven function and change the suggested temperature to 50-70 °C.

4. Turn fruit during drying.

5. Remove the fruit when it can still be bent but no more juice is produced when pressed.

Food	Quantity	FAN COOKING	
		Temperature °C	Time Hr.
Apple Rings 1/2 cm thick	700g	50-70	5-8
Plums	1-1.2kg	50-70	8-10
Mushrooms [1]	500g-1kg	50-80	5-7

1) The time is dependent on the moisture content of the food.

Defrosting

Use the DEFROST oven function for defrosting.

Important: When defrosting always leave the **oven lighting switched on**! Otherwise the defrosting time will increase.

Ovenware for Defrosting

- Place food on a plate and put the plate on the shelf.
- Use only grease-proof paper or foil to cover the food. Do not use a plate or bowl, these will considerably increase the time taken to defrost the food.

Shelf Positions

- For defrosting, position the shelf on the **4th level from the top**.

The suggested temperature of 30 °C for the DEFROST oven function cannot be changed.

Notes on the Defrosting Table

The following table provides you some basic information on defrosting times.

Defrosting Table

Dish	Defrosting Time Min.	Further Defrosting Time Min.	Comment
Chicken, 1000g	100-140	20-30	Place the chicken on an upside down saucer on a large plate. Defrost uncovered and turn halfway through, or defrost covered with foil.
Meat, 1000g	100-140	20-30	Defrost uncovered and turn halfway through, or cover with foil.
Meat, 500g	90-120	20-30	Defrost uncovered and turn halfway through, or cover with foil.
Trout, 150g	25-35	10-15	Defrost uncovered.
Strawberries, 300g	30-40	10-20	Defrost uncovered.
Butter, 250g	30-40	10-15	Defrost uncovered.
Cream, 2 x 200g	80-100	10-15	Defrost uncovered (Cream will also whip well if it is still partially frozen)
Flan, 1400g	60	60	Defrost uncovered.

Preserving

Use the FAN COOKING oven function for preserving.

Preserving Jars

- Only use commercially available preserving jars (preserving jars with a rubber ring and glass lid) for preserving.
- Jars with screw or bayonet tops are unsuitable, as are metal tins.

Shelf Positions

- Use the **4th shelf position from the top** for preserving.

Notes on Preserving

- Use the fat tray for preserving. There is room on this sheet for up to 6 preserving jars of 1 litre capacity.
- Pour a cup of water onto the fat tray to ensure that there is sufficient humidity in the oven.
- Position the preserving jars on the fat tray such that they do not touch each other.
- The preserving jars should all be filled the same amount and closed.

Preserving Times

Fruit and Pickled Gherkins

☞ **1.** Select the FAN COOKING oven function and **change the suggested temperature to 160 °C**.

2. As soon as bubbles begin to form in the liquid in some of the jars (in the case of 1 litre jars after approx. 45 minutes), switch off the oven

3. Leave the jars to stand in the closed oven for a further 30 minutes – in the case of delicate fruits, e.g. strawberries approx. 15 minutes.

Vegetables and Meat

☞ **1.** Select the FAN COOKING oven function and **change the suggested temperature to 160°C**.

2. As soon as bubbles begin to form in the first jars, lower the temperature to 100 °C.

3. Continue to cook at 100 °C for approx. 60-90 minutes.

4. Then switch off the oven and leave the preserving jars to stand in the closed oven for a further 30 minutes.

Suggested Temperatures Table

Oven Function	Suggested Temperature
PIZZA & BAKING	150 °C
FAN COOKING	150 °C
CONVENTIONAL	200 °C
ROTHITHERM	180 °C
GRILL	300 °C
BOTTOM HEAT	150 °C
DEFROST	30 °C (cannot be changed)
PYROLYXE	P2.30 (Duration)

Cleaning and Care

The Exterior of the Appliance

☞ Wipe the front of the appliance with a soft cloth and warm water with washing up liquid.

- Do not use scourers, caustic cleaners or abrasive items.
- In the case of stainless steel fronts, you may use commercially available stainless steel cleaners. These also provide a protective film against finger marks.

Oven Interior

☞ **1.** Wipe the oven clean after each use with water and washing up liquid with a little vinegar added.

2. Then rub the oven dry with a cloth.

3. In the case of stubborn soiling, clean using pyrolysis.

Note: The use of pyrolysis makes oven spray unnecessary.

Important: If you, nevertheless, use an oven spray, please ensure that you follow the manufacturer's instructions!

Cleaning with Pyrolux

You have 3 different ways of affecting the time taken for pyrolysis:
You can select two different durations for pyrolysis. And with the aid of the clock you can set pyrolysis to start automatically later:

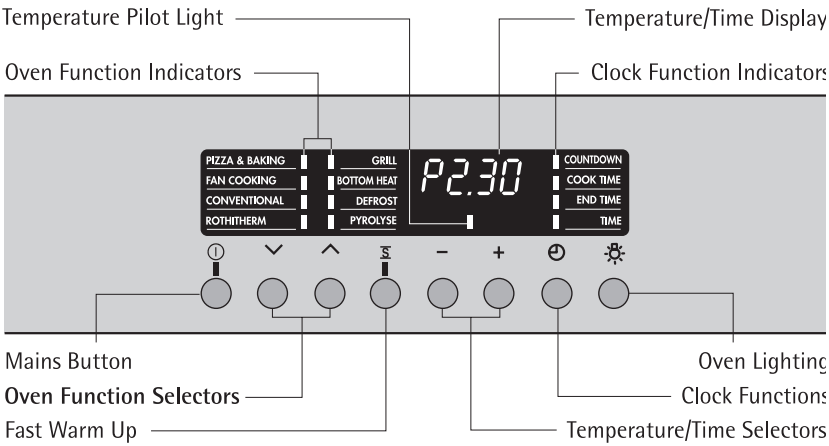
- In the case of heavy soiling, please use the suggested duration of 2 hours and 30 minutes.
- In the case of only light soiling, please select the shorter duration of 1 hour and 30 minutes.
- If, for example, you would like to perform pyrolysis overnight, also enter the time when you want pyrolysis to end.

Warning: The oven will become very hot during pyrolytic self-cleaning. It is therefore imperative that small children be kept away!

Important: Prior to the performance of pyrolysis, the oven must be completely emptied, with the exception of the side rails (not fitted to models with a baking drawer)! Also remove the fat filter!

Performing Pyrolysis

☞ **1.** Select PYROLYSIS oven function.
An acoustic signal sounds. The temperature/time display indicates the pre-set duration for pyrolysis "P2.30" (= 2 hours 30 minutes).



Pyrolysis starts after a few seconds. The oven power indicator and the function indicators PYROLYSIS and DURATION illuminate during pyrolysis. The temperature/time display indicates the remaining pyrolysis time. As soon as pyrolysis is finished, "P0.00" starts to flash in the temperature/time display. All other indicators switch off.

2. Switch off the appliance

3. Once the oven has cooled, wipe it out with a damp cloth.

Performing a Shortened Pyrolysis (only in the case of light soiling!)

☞ **1.** Switch on the appliance using the mains button.

2. Select the PYROLYSIS oven function.
Within 10 seconds briefly press the ⊖ button once.
The temperature/time display indicates the shortened pyrolysis duration "P1.30" (=1 hour 30 minutes).

3. When pyrolysis is finished, switch off the appliance.

Setting the End of Pyrolysis Using the Clock

☞ **1.** Select PYROLYSIS oven function.

2. Set the pyrolysis duration (long or shortened).

3. Within 10 seconds, select the END clock function.

4. Using the ⊕ button, enter the time at which you want pyrolysis to end.

The clock calculates the start time and automatically switches on pyrolysis at the calculated time, and then off again on completion.

5. When pyrolysis is finished, switch off the appliance.

ⓘ During pyrolysis the door is locked and oven lighting is disabled.

Accessories

☞ After each use rinse all slide-in parts (shelf, fat tray, etc.) and dry well. Soak briefly to make them easier to clean.

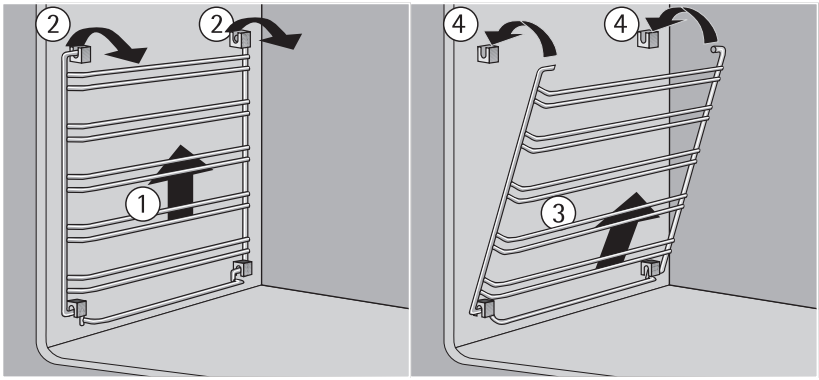
Fat Filter

☞ **1.** Clean the fat filter in hot water and washing up liquid, or in your dishwasher.

2. In the case of burnt on soiling, boil in a little water with 2-3 dessert spoons of dishwasher detergent.

Removing and Fitting the Side Rails

The side rails on the left and right hand sides of the oven can removed for cleaning the side walls.



☞ **1.** Pull the side rail upwards (1) and unhook at the top (2).

2. To refit the side rail, insert it at the base, pull upwards (3) and then hook it in again at the top (4).

Oven Light

⚠ **Warning:** There is a risk of electric shock! Before changing the light bulb in the oven:

– Switch off the oven!
– Isolate the oven from the power supply.

Replacing the Light Bulb in the Oven/Cleaning the Glass

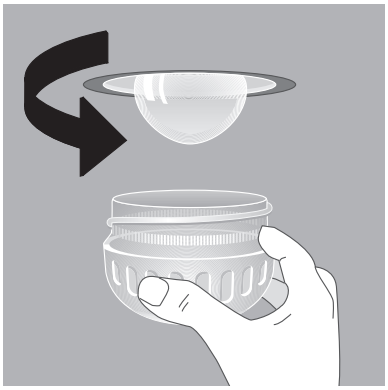
☞ **1.** Place a cloth on the floor of the oven.

2. Remove the glass cover by turning it anti-clockwise and then clean it.

3. Oven lighting replace with 40 Watt, 230 V, 300 °C heat resistant light bulb.

4. Refit the glass cover.

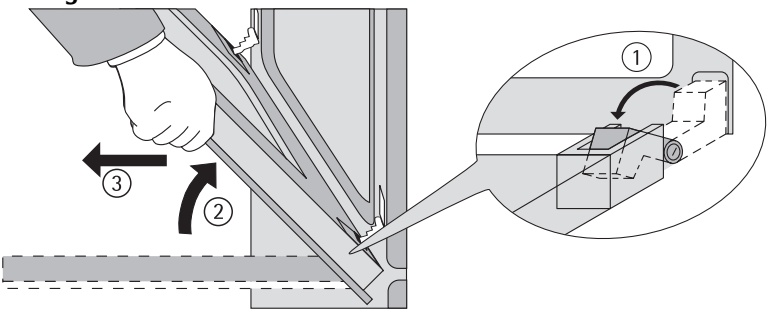
5. Remove the cloth from the oven.



Oven Door

The oven door on your appliance can be removed for cleaning.

Removing the Oven Door



☞ **1.** Open the oven door completely.

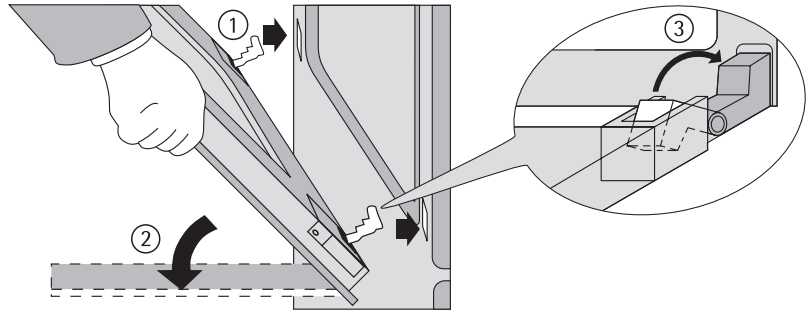
2. Lift up fully the coloured clamping lever on both door hinges (1).

3. Close the oven door around 3/4 of the way, **overcoming the resistance** (2).

4. Take hold of the side of the oven door with both hands. Lift the door upwards (Caution: heavy!) and remove from the oven (3).

5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.

Hanging the Oven Door



☞ **1.** Take hold of the sides of the door with both hands from the handle side.

2. Hold the door at an angle of approx. 60°.

3. Slide the door hinges as far as possible into the two cut-outs on the right and left on the bottom of the oven (1).

4. Lift the door up until resistance is met and then open fully (2).

5. Turn the clamping levers on both door hinges back into their original position (3), so that the coloured marks again point upwards.

6. Close the oven door.

Oven Door Glass

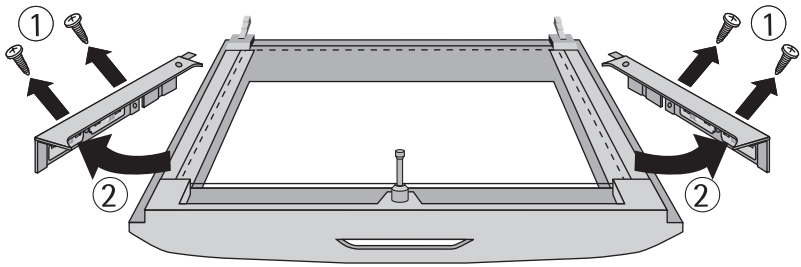
The oven door is fitted with three panes of glass, these are fitted one behind the other. The two inner panes can be removed for cleaning.

⚠ **Warning:** Please only perform the following steps on the oven door when it has been removed from the oven! When the door is fitted, the reduction in the weight of the door when the glass is removed could lead to the door suddenly moving upwards and creating a hazard.

Removing the Top Door Glass

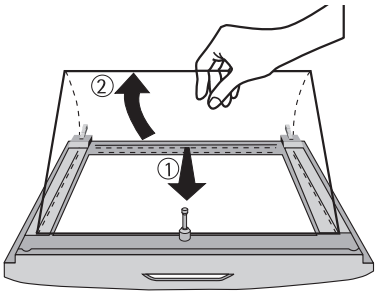
☞ **1.** Remove the oven door and place on a soft, level surface with the handle downwards.

2. Remove the cross-head screws on the right and left of the door frame (1) and remove the retaining sections (2).



3. Take hold of the top pane of glass at the lower edge and slide in the direction of the oven door handle (1).

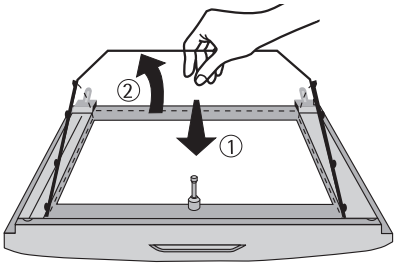
4. Lift the pane at the base and remove (2).



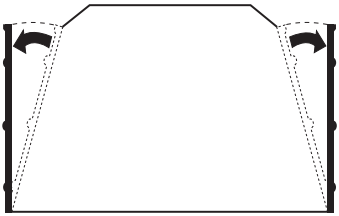
Removing the Middle Door Glass

☞ **1.** Take hold of the middle pane of glass at the lower edge and slide it against the spring pressure in the direction of the oven door handle until it is free at the base (1).

2. Lift the pane gently at the base and remove (2).



3. Remove the separators from the left and right hand edges of the middle pane for cleaning.

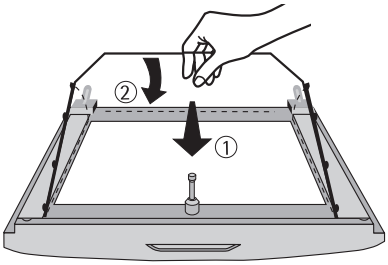


Fitting the Middle Door Glass

☞ **1.** Replace the two separators on the left and right sides of the middle pane of glass.

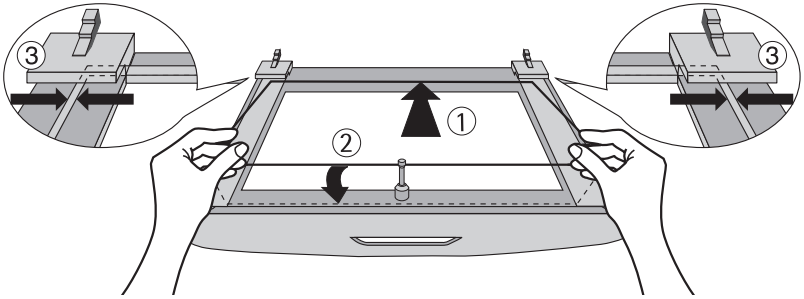
2. Place the middle pane **in the upper bracket** on the handle side of the door (1).

3. Lower the middle pane of glass (2) and slide it to the stop in the direction of the lower edge of the door.



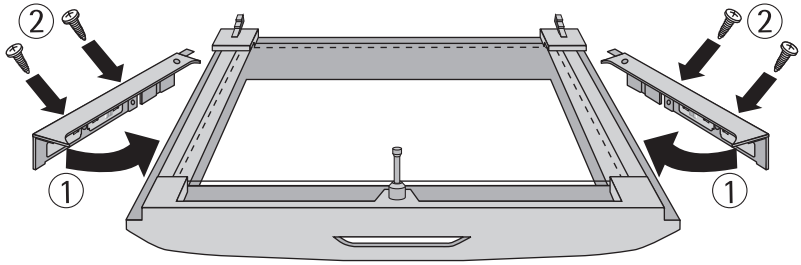
Fitting the Top Door Glass

☞ **1.** Guide the pane of glass at an angle from above into the **middle** of the retaining section on the lower edge of the door (1).



2. Lower the pane of glass (2) and align it laterally such that the outer edges of the glass lie centrally on the door frame (3).

3. Replace the retaining sections on the left and right such that the rebates are opposite each other at the lower edge of the door (1).



4. Re-fit and tighten the cross-head screws on the left and right (2). Check that the retaining sections are correctly seated!

5. Refit the oven door.

What to do if ...

.... the oven does not heat up?

☞ Check whether
- the appliance is switched on,
- the time is set,
- all the necessary settings have been made,
- the safety cut-out on your appliance has been triggered,
- the mains fuse (fuse box) has blown.

If the fuse blows several times, please call an electrician.

.... the oven lighting ceases to function?

☞ Replace the light bulb in the oven (see Cleaning and Care).

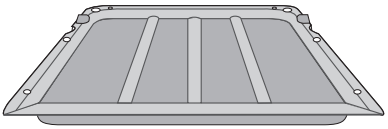
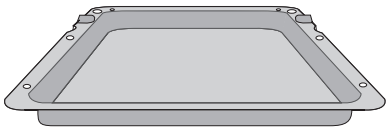
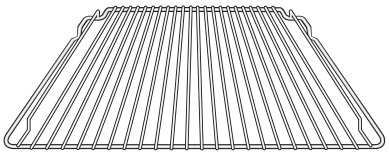
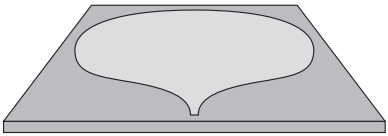
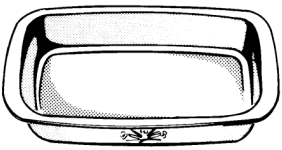
If you call in an engineer to resolve a problem listed in these notes, or to rectify an error in the operation of the appliance, the customer service engineer's visit will not be free of charge, even during the warranty period.

If this information does not provide you with the necessary assistance, please seek specialist advice.

⚠ **Warning:** Repairs to the appliance are only to be made by qualified service engineers! Improper repairs can give rise to significant hazards for the user. If your appliance needs repairing, please contact your local AEG Service Force Centre.

Special accessories

You can purchase the following accessories for your appliance from your dealer:

Roasting/Fat Tray **E-No. 611 898 624** 	**Universal Sheet** **E-No. 611 898 626** 
Baking Sheet **E-No. 611 898 620** 	**Combination Shelf** **(not suitable for the use with oven shelf runners)** **E-No. 944 189 010** 
Pizza & Baking Stoneware: **H1.2 x B34.5 x D34.5cm** **E-No. 944 189 008** 	**Glass Ceramic Fat Tray:** **H6.5 x B32.0 x D27.0cm** **E-Nr. 611 899 660** 
2 Side Strips, white **for white kitchen units** **E-No. 611 898 700**	**Stainless Steel Cleaner** **for all stainless steel appliances** **E-Nr. 944 190 002**

INSTALLATION INSTRUCTIONS

⚠ **Important:** Any electrical installation work must be carried out by a qualified electrician/competent person.

The oven must be installed according to the instructions supplied.

Technical Data

Oven Exterior Dimensions	
Height x Width x Depth	60 cm x 56 cm x 55 cm
Oven Interior Dimensions	
Height x Width x Depth	31 cm x 39.6 cm x 41 cm
Volume (useable)	54 l

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  in respect of the safety of electrical appliances for household use and similar purposes and
- DIN 44546 / 44547 / 44548
  in respect of the operating features of electric cookers for household use.
- EN 55014-2 / VDE 0875 part 14-2
- EN 55014 / VDE 0875 part 14/12.93
- EN 61000-3-2 / VDE 0838 part 2
- EN 61000-3-3 / VDE 0838 part 3
  in respect of the basic protection requirements for electromagnetic compatibility (EMC).

CE This appliance complies with the following EU directives:

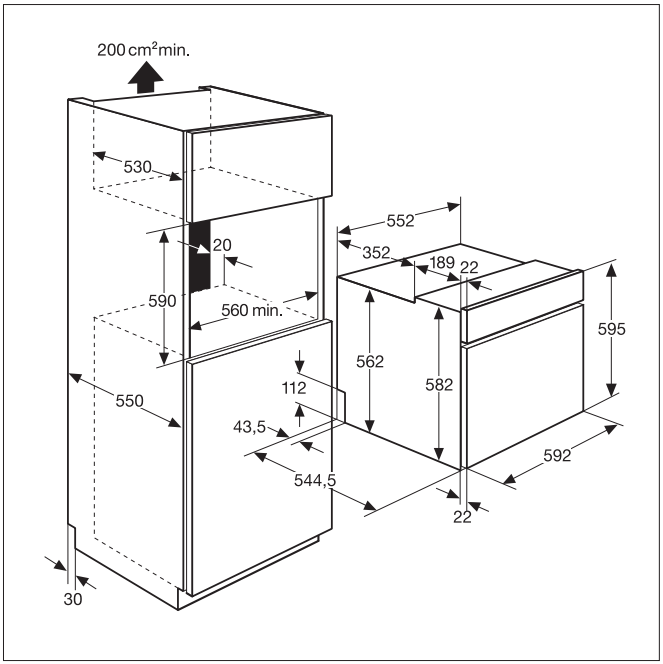
- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Directive Amendment 92/31/EWG).

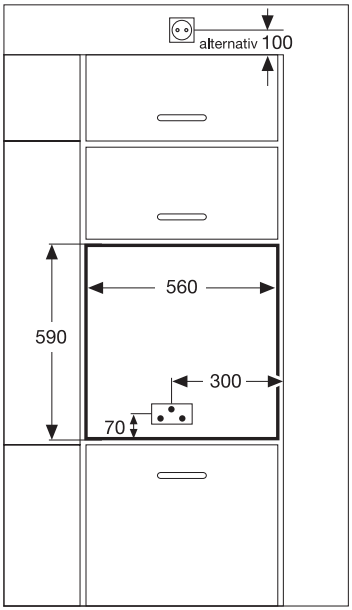
Safety Instructions for the Installer

- In respect of fire protection, this appliance corresponds to type Y (IEC 335-2-6). Only appliances of this type may be installed next to a high cupboard or a wall.
- Contact protection must be guranteed by the installation.
- The unit in which the appliance is fitted must satisfy the requirements of DIN 68930 in respect of stability.
- This oven must be installed by qualified personnel to the relevant Standards.
- This oven is heavy. Take care when moving it
- Remove all packaging, both inside and outside the oven before using the oven.
- Do not attempt to modify the oven in any way.

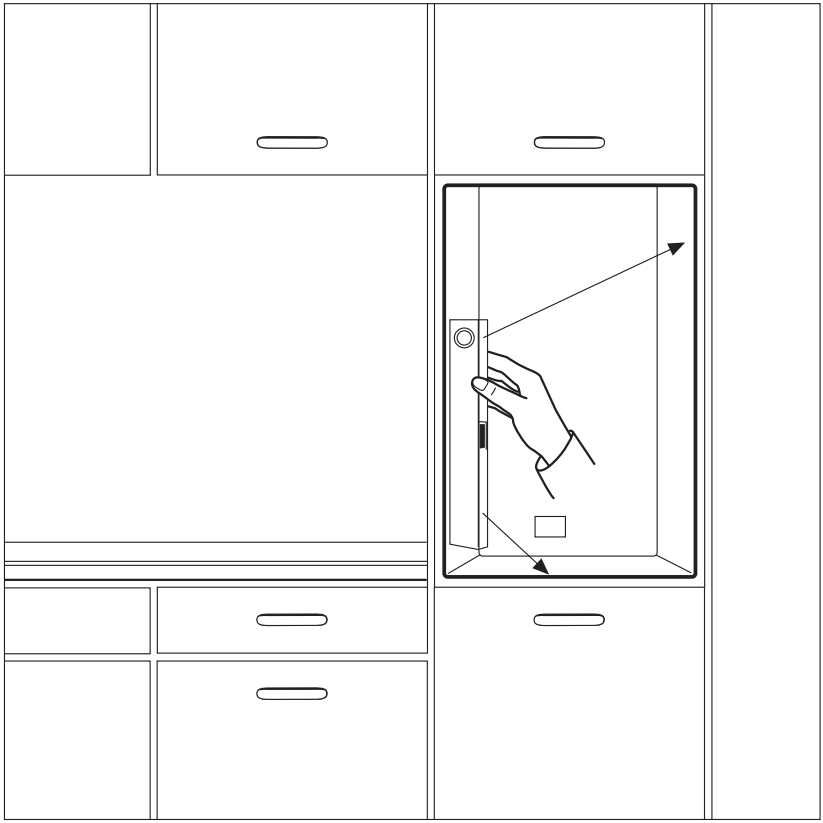
Installation

Important Information

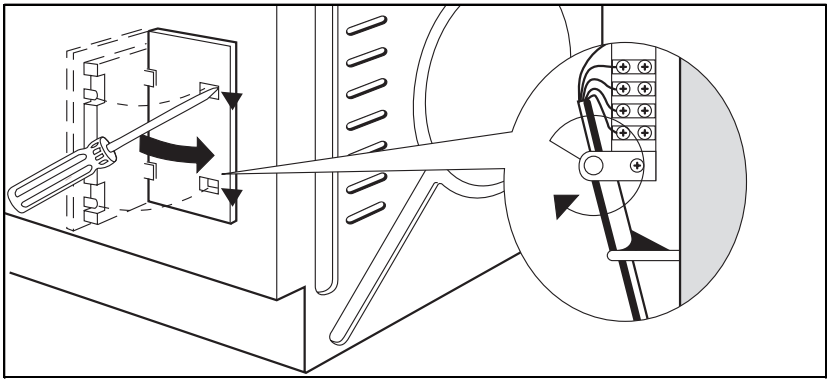


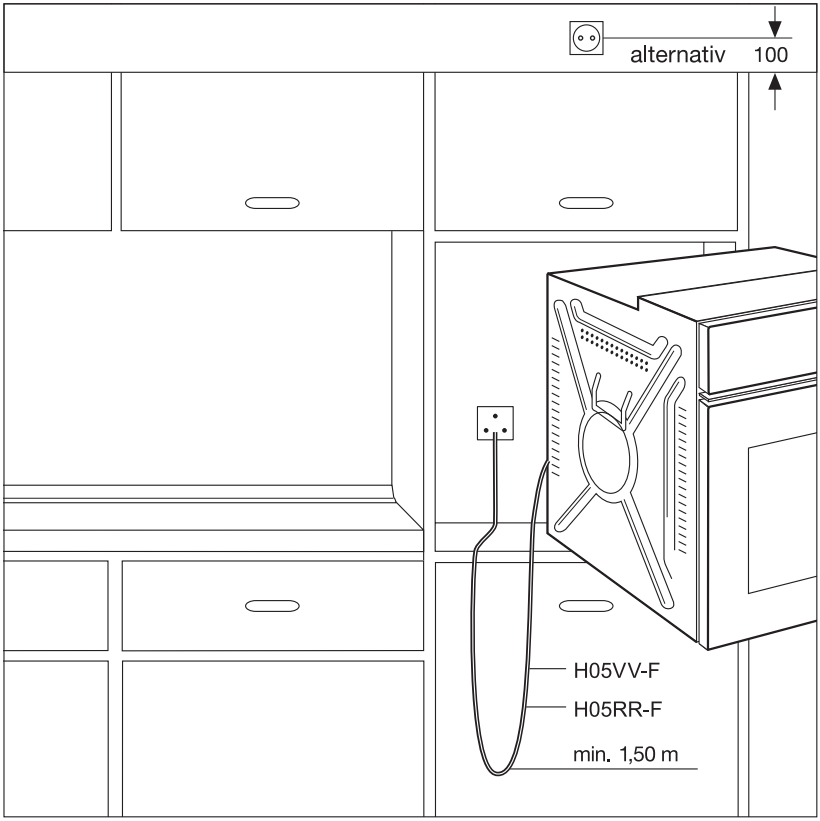


Preparing the Kitchen Units

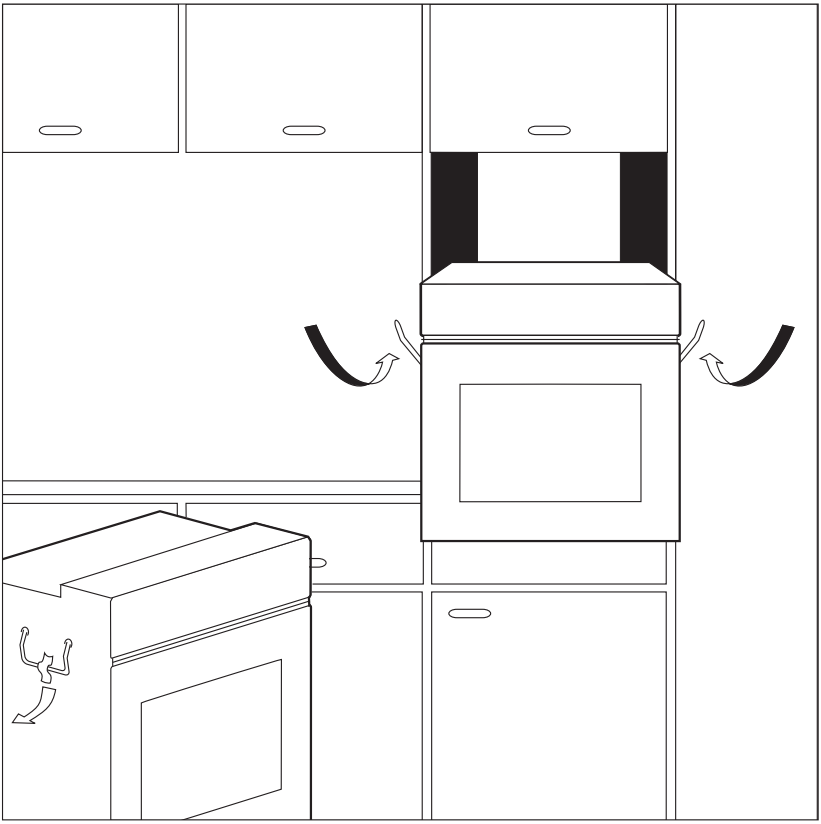


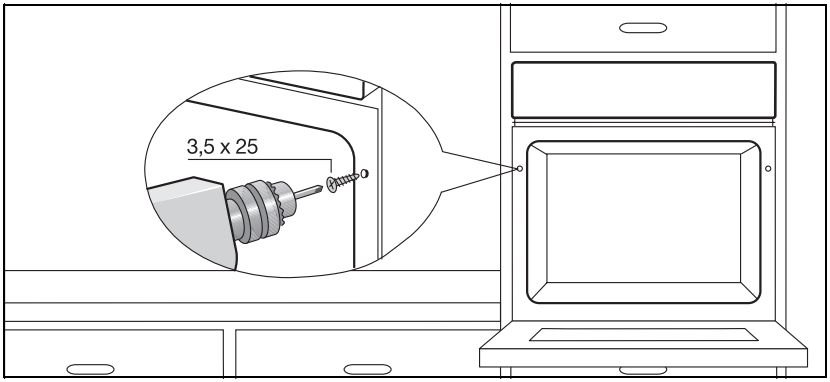
Electrical connection





Fixing





SERVICE

In the "What to do, if ..." section a number of malfunctions are listed that you can rectify yourself. In the event of a malfunction, look there first.

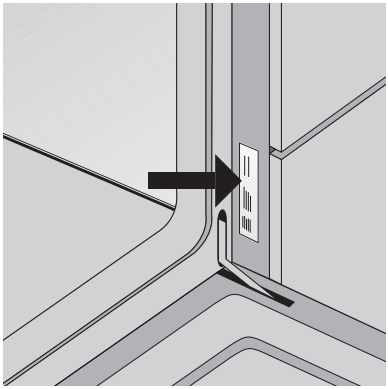
Is it a technical malfunction?

Then please contact your customer service centre. (You will find addresses and telephone numbers in the "Customer Service Centres" list.)

Always take the time to prepare yourself for the call. By this means you will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please determine as accurately as possible:

- How is the malfunction noticeable ?
- Under what circumstances does the malfunction occur?



Prior to the telephone call it is imperative that you make a note of the following appliance code numbers that are given on the rating plate:

- PNC Code (9 digits),
- S-No Code (8 digits).

We recommend you to record the code numbers here so that you always have them at hand:

PNC . . . .

S-No . . . . . .

When will you be charged, also during the warranty period?

- when you could have rectified the malfunction with aid of the Table of Malfunctions (see "What to do, if ..." section),
- if the customer service engineer has to make several calls because he was not given important information prior to his visit, and therefore, e.g., had to fetch replacement parts. You can avoid multiple calls if you prepare yourself well for the telephone call, as described above.

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